# Food Service Supervisor

Nick Chapman

Job ID
**49437**

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| LOCATION | DATE POSTED | EXPIRY DATE |
|---|---|---|
| 175 Westmount Dr North, Orillia, ON \| Ontario | 20-03-2026 | 15-03-2027 |

| TYPE OF JOB | SALARY | MIN. EXPERIENCE | MIN. EDUCATION |
|---|---|---|---|
| Full Time | CAD $19.23 / 40 Hours per week | 1 year to less than 2 years | No degree, certificate or diploma |

## Job Details

Food Service Supervisor

Chapman Family Holdings Inc o/a Tim Hortons

Location: 175 Westmount Dr North, Orillia, Ontario L3V 7T7

Salary: $19.23 / 40 Hours per week

Vacancies: 3 Vacancies

Employment groups: Students, Youth, Veterans of the Canadian Armed Forces, Visible minorities, Persons with disabilities, Indigenous peoples, Newcomers to Canada, Seniors
The employer has indicated an interest in hiring employees from these groups. If you are a member of these groups you are encouraged to indicate it in your application.
Terms of employment: Permanent, Full time, Part-Time, Day, Evening, Night, Weekend, Shift, Morning, Early Morning
Benefits: Medical, Dental Insurance
Start date: As soon as possible
Languages: English
Education: No degree, certificate or diploma
Experience: 1 year to less than 2 years

How to apply
In Person: 175 Westmount Dr North, Orillia, Ontario L3V 7T7
By email: nick_chapman9@hotmail.com
By phone: 705-878-8467

All interested applicants who can legally work in Canada are encouraged to apply. If you are not currently authorized to work in Canada, the employer will not consider your job application.

## Job Description

Ability to Supervise: 5 - 10 people

Work Conditions and Physical Capabilities: Fast-paced environment; Work under pressure; Tight Deadlines; Combination of sitting, standing, walking; Standing for extended periods; Bending, crouching, kneeling; Walking; Physically Demanding

Personal Suitability: Effective interpersonal skills; Team player; Excellent oral communication; Flexibility; Client focus

Additional Skills: Establish methods to meet work schedules; Train staff in job duties, sanitation and safety procedures; Address customers' complaints or concerns

Specific Skills: Supervise and co-ordinate activities of staff who prepare and portion food, Ensure food service and quality control, Maintain records of stock, repairs, sales and wastage, Prepare and submit reports, Supervise and check assembly of trays, Establish work schedules

Work Setting: Food service establishment; Coffee shop; Fast food outlet or concession; Restaurant

Workers Supervised: Food service counter attendants and food preparers

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